



EST. 1896

LUSTAU

FINE SELECTED WINES



Pedro Ximénez SAN EMILIO

Grape Variety

100% *Pedro Ximénez*, which are laid out in the sun after picking until they are practically *raisins*.

Ageing

Aged in American oak casks in the traditional "*Solera y Criaderas*" system in the Lustau bodegas in *Jerez de la Frontera*.

Presentation

Exclusive Lustau bottle, 750 ml.

Tasting Notes

Ebony in colour with iodine highlights. The aromas are reminiscence of *figs and raisins* in the nose.

Enormously *sweet, velvety and soft* on the palate, well balanced, with a *very long finish*.

To Serve

Serve slightly chilled, between *10-12°C, (50-54°F)* in a white wine glass with rich desserts, *cakes and pastries*, or pour over *vanilla ice cream*. Perfect companion for *strong blue cheeses*. Ideal as a digestive.



Alcohol
17% Vol.

Density
1,1490

pH
3,7

Volatile acidity
0,60

Total acidity
5,5

Residual Sugar
417

Average age
12 years